

CHRISTMAS MENU

DECEMBER 2021

Starter

Roasted butternut squash and sweet potato soup with croutons and truffle oil (VG)

Fresh fig and goats cheese tart with dressed leaves (V)

Dill cured salmon and compressed cucumber with cress, crème fraiche and bread

Smoked duck, celeriac remoulade, pickled shallots and capers

Wild mushrooms and poached egg on toasted sourdough

Main Course

Roast turkey crown with roast potatoes, root vegetables, greens, pigs in blankets, roast chestnut and cranberry stuffing

Butternut risotto with caramelised onion, fried sage and herb oil (VG)

Turkey and gammon pie with cranberry stuffing top, root vegetables, mashed potato and greens

Pan fried salmon with samphire, leeks and celeriac puree

Prime dry aged ribeye steak with grilled tomato, slow cooked mushroom, chestnut butter and chips (£3 surcharge)

Dessert

Homemade Christmas pudding with brandy butter ice cream

Spiced apple, fig and chestnut crumble with clotted cream (V)

'Tunworth' soft cheese with celery, ale chutney, grapes and crackers (V) (£1.50 surcharge)

Chocolate mousse with cherries and shortbread

V - Vegetarian

VG - Vegan

2 Courses - £27

3 Courses - £33

To book call 01635 299500 or
email thecrownkingsclere@btinternet.com

Booking and pre order are essential a deposit of
£10 per person required at booking

The Crown, Newbury Road, Kingsclere, RG20 5QU



The Crown
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